TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

100	100		T. C.															7	
Establishment Name			The Epicure	ean Restaurant						Tur	a of i	Establi	ehme	O Farmer's Market Food Unit					
Adx	ress				4301 Ringg	old Rd.						1 yr	eon	-51801	SHITR	O Temporary O Seasonal			
Cit	,				Chattanoog	a	Time in	03	3:1	5 F	M	AJ	A/P	и та	me or	и 03:45: РМ АМ/РМ			
					11/12/202	21 Establishment#					Emba	-			110 01				
		n Da	spec							-	elimin				0.000	nsultation/Other			
											eamin	ary						15	2
Ris	k Cat	egon R	r		O1	paration practices a	O3 nd employee	beha		04	at c	mm	onh			up Required O Yes 🐹 No Number of S		10	2
	Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. Public Health Interventions are control measures to prevent illness or injury.																		
				-	of compliance state											INTERVENTIONS such item as applicable. Deduct points for category or subcate			
17	⊨in c	omplia			OUT=not in complian		NO=not observe									spection R*repeat (violation of the same code provision			
					Com	pliance Status		cos	R	WT				_	_		cos	R	WT
		OUT	NA	NO	Person in chaste r	Supervision cresent, demonstrates kno	has and			_		IN	ουτ	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
1	8	0	NA	110	performs duties		ownedge, and	0	0	5		0	0	0		Proper cooking time and temperatures	0	8	5
2	X		NA	NO	Management and f	Employee Health food employee awarenes	s; reporting	0	0		"	0	0	0		Proper reheating procedures for hot holding Cooling and Holding, Date Marking, and Time as	0	0	
3	×	0			Proper use of restr	riction and exclusion		0	0	5		IN	OUT	NA	NO	a Public Health Control			
_	IN XX		NA	NO		od Hygionic Practicos ing. drinking, or tobacco (0	0					
5	25	0		0	No discharge from	eyes, nose, and mouth		ŏ	ŏ	5	20	25	0	0		Proper cold holding temperatures	0	0	5
6	N N	001	NA		Prevent Hands clean and p	ing Contamination by	O O 5 th O O S Proper hot holding temperatures O O by Hands O O O O O Proper cold holding temperatures O <												
7	2	ŏ	0	ŏ	No bare hand cont	act with ready-to-eat food	ts or approved	ŏ	ŏ	5	22		-	-			0	0	
8	X		-	-	alternate procedur Handwashing sink	es followed s properly supplied and a	ccessible		0	2	~	IN 3	OUT	NA	NO	Consumer Advisory Consumer advisory provided for raw and undercooked	_		
		OUT	NA	NO	Food obtained free	Approved Source n approved source		0			23	× N	O OUT	O NA	NO	food Highly Susceptible Populations	0	0	•
			0		Food received at p			0	0		24			25	NO		~		
	×	0				ition, safe, and unadulter available: shell stock tags		0	0	5	24		0	-		Pasteurized foods used; prohibited foods not offered	0	0	•
12	0	0	×	0	destruction	-		0	0			IN	OUT			Chemicals			
13	N N			NO	Food separated an	ction from Contaminal of protected	tion	0		4	25 26	2 0	0	X		Food additives: approved and properly used Toxic substances properly identified, stored, used	0	읭	5
		ŏ			Food-contact surfa	ces: cleaned and sanitize		ŏ		5		IN	OUT	NA	NO	Conformance with Approved Procedures		_	
15	X	0			Proper disposition served	of unsafe food, returned	food not re-	0	0	2	27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5
—		_		-							-		-		_		_		
				GOO	d Retail Practic	es are preventive m	easures to co						_		gens	s, chemicals, and physical objects into foods.			
				00	Inot in compliance		COS=corre	GO0 cled o					ICE	5		R-repeat (violation of the same code provision)			
	_	OUT	_	_		Food and Water		COS	R	WT		10	UT		_	Compliance Status Utensils and Equipment	COS	R	WT
	8	0	Past		d eggs used where	required		0	0	1	4		_	ood a	nd no	onfood-contact surfaces cleanable, properly designed,	0	0	
	99 10				ice from approved btained for special	source ized processing methods		8	8	2	\vdash	+	- c			and used			
		OUT				mperature Control					4		_			g facilities, installed, maintained, used, test strips	0	0	1
:	н	0	Prop		oling methods used	; adequate equipment for	temperature	0	0	2	4	_	∧ C TU	lonfoo	d-cor	ntact surfaces clean Physical Facilities	0	0	1
	2	0	Plan	t food	properly cooked fo				0	1	4	8 (o ⊦			f water available; adequate pressure	0		2
_	13 14				thawing methods u eters provided and a			0	0	1	49	_				stalled; proper backflow devices waste water properly disposed	0	0	2
	~	OUT				i identification		Ľ		<u> </u>	5	_				es: properly constructed, supplied, cleaned		ŏ	1
;	5	0	Food	i prop	erly labeled; origina	al container; required reco	rds available	0	0	1	5	2 0	0	Sarbag	e/refi	use properly disposed; facilities maintained	0	0	1
		OUT			Prevention of	of Food Contamination	1				5	3 3	R P	hysica	al faci	lities installed, maintained, and clean	0	0	1
:	6	0	Inse	cts, ro	dents, and animals	not present		0	0	2	5	• •	0 ^	dequa	de ve	entilation and lighting; designated areas used	0	0	1
:	17	22	Cont	amina	ition prevented dur	ing food preparation, stor	age & display	0	0	1		0	υτ			Administrative items			
:	8	-	-		leanliness			0	0	1	54					nit posted		0	0
_	:9 10			- N	ths; properly used a ruits and vegetable				8	1	54	\$ (O N	lost re	cent	Compliance Status	O YES		WT
-		OUT			Proper	Use of Utensils		Ľ		-						Non-Smokers Protection Act	160	140	
_	1				nsils; properly store	d is; properly stored, dried,	handlad	8	8	1	5					with TN Non-Smoker Protection Act ducts offered for sale	× 0	읭	0
-	3	0	Sing	le-use	/single-service artic	cles; properly stored, use		0	0	1	5	5				roducts are sold, NSPA survey completed	ŏ		<u> </u>
	4				ed properly				0	1									
																Repeated violation of an identical risk factor may result in revoc e. You are required to post the food service establishment permit			
						ort in a conspicuous manne 14-708, 68-14-709, 68-14-711,				t a hei	ring r	egard	ing th	is repo	rt by f	filing a written request with the Commissioner within ten (10) days	of the	date	of this
	e		[-]	ALT	3	11/1					7		\sim	//	500,	1/1	วเว	021
Sie	nate	in of	Por	on le	Charge		1/1		-	Date	Ria	unati		End	-	ental Health Specialist	.т/т —	212	Date
зŋ	natu	e ol	- CI5	on m		Additional for days		be a											Date
_						, ,										ealth/article/eh-foodservice **** unty health department.			
PH	2267	(Rev.	6-15			Free lood safety t	aining classe	s are	aval	aDie	eac	n ma	min	at the	000	any nearth department.		RD	A 629

PH-2267 (Rev. 6-15)	Free food safety training class	RDA 6		
P192207 (Nev. 0-10)	Please call () 4232098110	to sign-up for a class.	nD4 o

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: The Epicurean Restaurant Establishment Number # 605005784

NSPA Survey – To be completed if #57 is "No"	
Age-restricted venue does not affirmatively restrict access to its buildings or facilities at all times to persons who are twenty-one (21) years of age or older.	
Age-restricted venue does not require each person attempting to gain entry to submit acceptable form of identification.	
"No Smoking" signs or the International "Non-Smoking" symbol are not conspicuously posted at every entrance.	
Garage type doors in non-enclosed areas are not completely open.	
Tents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	
Smoke from non-enclosed areas is infiltrating into areas where smoking is prohibited.	
Smoking observed where smoking is prohibited by the Act.	

Warewashing Info								
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)					

Equipment l'emperature	
Description	Temperature (Fahrenheit)

Food Temperature Decorption	State of Food	Temperature (Fahrenheit

Observed Violations		
Total # 3 Repeated # 0		
7.		
37:		
41:		
53:		

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: The Epicurean Restaurant Establishment Number : 605005784

Comments/Other Observations		

Additional Comments See last page for additional comments.

***See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

Establishment Information

Establishment Name: The Epicurean Restaurant Establishment Number : 605005784

Comments/Other Observations (cont'd)

Additional Comments (cont'd) See last page for additional comments.

Establishment Information

Establishment Name: The Epicurean Restaurant Establishment Number #. 605005784

Sources		
Source Type:	Source:	

Additional Comments

****Priority items #13,19 corrected. See original report dated 11/3/21.****